OHIO ECOLOGICAL FOOD AND FARM ASSOCIATION

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Judge Sides With Monsanto: Dismisses Farmers' Right to Grow Food Without Fear of Contamination and Economic Harm

On February 24, Judge Naomi Buchwald handed down her ruling on a motion to dismiss in the case of *Organic Seed Growers and Trade Association (OSGATA) et al. v. Monsanto* after hearing oral arguments on January 31 in Federal District Court in Manhattan. Her ruling to dismiss the case brought against Monsanto on behalf of OEFFA and 82 other organic farmers, seed growers, and agricultural organizations representing more than 300,000 farmers and citizens was met with great disappointment by the plaintiffs.

The plaintiffs were preemptively asking the court for protection from being accused of patent infringement should they ever become contaminated by Monsanto's genetically engineered (GE) seed. The suit also argues the invalidity of Monsanto's Roundup Ready patents under both statute and case law precedent requiring patented products to demonstrate clear social utility and not be dangerous to health.

Plaintiff lead attorney Daniel Ravicher of the Public Patent Foundation (PUBPAT) said, "While I have great respect for Judge Buchwald, her decision to deny farmers the right to seek legal protection from one of the world's foremost patent bullies is gravely disappointing. Her belief that farmers are acting unreasonable when they stop growing certain crops to avoid being sued by Monsanto for patent infringement should their crops become contaminated maligns the intelligence and integrity of those farmers… Her opinion is flawed on both the facts and the law."

Monsanto's history of aggressive investigations and lawsuits brought against farmers has created a climate of fear for organic and non-GE farmers. Since the mid-1990s, 144 farmers have had lawsuits brought against them by Monsanto for alleged violations of their patented seed technology. Monsanto has brought charges against more than 700 additional farmers who have settled out of court. Many of these farmers claim to not have had the intention to grow or save seeds that contain Monsanto's patented genes. Today, Monsanto's patented Roundup Ready seeds make up 80 percent of the soybeans, corn, cotton, sugar beets, and canola grown in the U.S., and seed drift and pollen drift from genetically engineered crops often contaminate neighboring fields.

"OEFFA members and farmers from across the United States undertook this action because of legitimate concerns about Monsanto's overreaching protection of their patents. It is disappointing in the extreme that in addition to the economic losses suffered by organic and other non-GE farmers in order to avoid contamination, they now must continue to operate in fear of Monsanto's assertion of patent infringement," said Carol Goland, OEFFA's executive director.

On March 28, plantiffs filed an appeal with the Court of Appeals, which will review the matter without deference to Judge Buchwald's findings. OEFFA joined with 74 of the original plaintiffs in the appeal.

OEFFA NEWS

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Members receive the newsletter as part of annual dues of $10 (student), $35 (individual), $50 (family), $50 (family farm), $50 (nonprofit), $100 (business), $1000 (individual lifetime). Subscription only is $20/yr.

Editorial and advertising correspondence may be sent directly to the OEFFA office or *newsletter@oeffa.org*. Unsolicited manuscripts welcome. Membership information is available on the OEFFA website at *www.oeffa.org* or from the OEFFA office.

Opinions expressed in this newsletter are those of the authors and do not reflect the opinions of the membership, officers, or directors.

OEFFA does not endorse the products or services of any advertiser, and reserves the right to refuse placement of inappropriate advertising.

OEFFA is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA are deductible as a charitable contribution to the fullest extent of the law.

OEFFA shall be a democratic association of chartered grassroots chapters, existing within state bylaws, working together to create and promote a healthful, ecological, accountable, and sustainable system of agriculture in Ohio and elsewhere.

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Next deadline June 15, 2012

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Did you love the 2012 conference art work? Then take it home! A limited number of color posters (18" by 24") signed by the artist, Kevin Morgan, are available for $20 each while supplies last. Conference mugs are also available for $10 each. **Posters and mugs are available for local pick up only in Columbus**, and are not available for sale on the website. Call (614) 421-2022 or email *oeffa@oeffa.org* for more information.

CONFERENCE RECORDINGS AVAILABLE

If you weren't able to come to the 2012 annual conference, or if you simply weren't able to attend all the workshops you would have liked, Dove Conference Services is providing workshop and keynote recordings. You can purchase individual workshops and keynote presentations or the complete set for one low price on CD or MP3. To order, go to *http://www.dovecds.com/oeffa* or call (800) 233-DOVE Ext. 116.

Director's Letter

Carol Goland Executive Director

For those of you who may have missed the business meeting at the conference, I wanted to use this space to recap OEFFA's recent achievements. Of course, at the core of OEFFA's mission is education, and in that regard, 2011 did not disappoint. Notably:

- OEFFA hosted 17 farm tours and field days from June through October, which were attended by 1,321 people. 2011 marked the 28th year that OEFFA has offered farm tours, free and open to the public.

- With our partner Countryside Conservancy, OEFFA's intensive workshops aimed at experienced specialty crop growers, focused on advanced techniques and season extension. Lead instructors were Josh Volk from Slowhand Farm in Oregon and Eliot Coleman. They were joined by Andy Pressman from ATTRA as well as local talent. This residential workshop, held in a retreat-like setting, also provided opportunity for community building among some of Ohio's finest growers.

- In 2011 we also piloted the use of webinars as a new format for delivering educational programs. These were an unmitigated success, with greater numbers of participants than we could have imagined for topics as diverse as improving efficiency on organic farms, building relationships between chefs and growers, and fracking.

2011 was also a watershed year for OEFFA on the policy front. We received funding to hire a full-time policy program coordinator who will focus on increasing our grassroots capacity to advocate for policies supportive of sustainable and organic farming. With your support we joined other plaintiffs in a lawsuit challenging Monsanto's aggressive protection of their patents on genetically engineered seed. And, near the end of the year we received word that after a four year fight, Ohio was rescinding all attempts to restrict the ability of dairy farmers to state that their products come from cows not treated with synthetic growth hormones.

OEFFA's Certification Program certified 595 growers and 69 handlers in 2011; added one staff position, and smoothly implemented the pasture rule. OEFFA also assumed responsibility for administering the organic cost-share program for Ohio, speeding up reimbursements to Ohio's organic farmers and processors and setting records for the amount of money disbursed. We sent out 50 percent more in reimbursements than any other year and nationwide, were second only to California in increasing the dollars disbursed.

Our most important asset is our membership—you—and with your support, we continue to grow stronger. Of our 2,724 members at the end of 2011, 556 were new to the organization. We thank each and every one of you for your support and look forward to working with you in 2012!

photo: George Remington

Doug Seibert and Leslie Garcia of Peach Mountain Organics Recognized for Contributions to Sustainable Agriculture

OEFFA bestowed its highest honor, the Stewardship Award, to Doug Seibert and Leslie Garcia of Greene County. The announcement was made on Saturday, February 18 as part of OEFFA's 33rd annual conference. The award recognizes "outstanding contributions to the sustainable agriculture community."

Doug and Leslie have farmed organically at Peach Mountain Organics since 1992, growing certified organic mixed vegetables, microgreens, fresh-cut flowers, mushrooms, hay, and greenhouse plants. They sell their products at the Yellow Springs Farmers' Market, local restaurants, and grocery and health food stores.

Peach Mountain Organics currently has two farm sites and one half acre greenhouse location in Spring Valley, Ohio. Altogether, the operation is 43 acres, more than 25 of which are certified organic.

"Leslie and Doug's energy and skill with commercial-scale, organic growing is an inspiration for many of us," said Steve Edwards, who serves on OEFFA's Board of Trustees and presented the award at the Saturday evening ceremony. "Their willingness to share their experiences with other growers has helped provide healthy food for people beyond Peach Mountain's customers. They make it happen in the real world with an artful balance of intelligence and hard work."

Doug and Leslie have helped organize group seed and potato orders and grown organic bedding plants for other growers, hosted farm tours, presented OEFFA conference workshops, and were involved in the creation of both OEFFA and the Federation of Ohio River Cooperatives (FORC).

"Both Doug and Leslie care deeply about creating a sustainable food system. We should all be sincerely grateful for what they have done to advance sustainable agriculture in our community," said OEFFA Executive Director Carol Goland.

For a full list of past Stewardship Award winners, go to *http://www.oeffa.org/news/?page_id=484*.

OEFFA's 33rd Annual Conference: *Sowing the Seeds of Our Food Sovereignty*

More than 1,000 people joined together in February to attend keynote presentations by Woody Tasch and Andrew Kimbrell, more than 70 workshops, and other activities at OEFFA's annual conference. OEFFA's staff would like to thank everyone who came and made this year's conference a success, especially the many volunteers, workshop presenters, sponsors, exhibitors, and board members who made it possible.

The Rodale Institute's Jeff Moyer speaking during his pre-conference on organic no-till production.

Colleen Yuhn teaches a slow food cooking demonstration.

Children made strawberry boxes during this year's kid's conference.

Wes Duren teaches a workshop on edible mushroom logs.

OEFFA members enjoyed locally-sourced and organic meals during the conference.

Photos by George Remington
www.georgeremington.com

An OEFFA member holds a chick at the Ridgway Hatchery table in the exhibit hall.

Woody Tasch of Slow Money at the podium during his Saturday keynote address.

photo: Carie and Jarrod Starr

Cherokee Valley Bison Ranch

By Molly Anderson

Carie and Jarrod Starr started Cherokee Valley Bison Ranch (CVBR) in 2008 on their 50 acre property in Thornville. Their herd of 14 bison lives on that property with a variety of other animals, including goats, chickens, heritage turkeys, pigs, rabbits, and even peacocks. The bison at CVBR eat only grass and hay, and are never given steroids, hormones, or antibiotics. Raising bison here is fitting: the land once belonged to Carie's grandmother, a Cherokee Native activist.

Surprisingly, as recently as five years ago, Carie would have told you there was no way she'd be a farmer. It was not an aspiration Jarrod had either. Both Carie and Jarrod grew up around animals, but had little to do with their care or maintenance. They started researching bison and saw an ad in the paper in late February 2008 about a farm selling their bison. They visited the farm, and met Charley, a particularly beautiful, paragon specimen of a bison bull. "It was love at first sight," said Carie.

> "Read, read, and read some more. It's never possible to over-educate yourself..."

"We had planned to start out small, get a calf or two and raise them from there, [but we] ended up getting fourteen," said Carie. By the end of the week, they had a herd of bison, but no fence to enclose them or trailer to transport them to the farm. When their fence was completed, the Starrs paid someone with a trailer to transport the bison, and on April 17, 2008, they finally had their herd.

There are not many other people raising bison, with only about 20 producers in Ohio currently. On the rare occasion that it is needed, veterinary care is a challenge for Jarrod and Carie. Few veterinarians work with bison, and fewer still share the Starr's "natural" health care perspective. This can make caring for bison difficult. Luckily, they are generally healthy, and rarely have birthing problems.

Resources such as the National Bison Association, the National Sustainable Agriculture Information Service (known as ATTRA), and the Eastern Bison Association were helpful to Carie and Jarrod in their first year. Now the Starrs have started mentoring others, including one man who built his load-out facility based on the one at CVBR. They recommend, "Read, read, and read some more. It's never possible to over-educate yourself. Talk to people that raise animals or grow vegetables the way you intend to do it."

Carie and Jarrod speak affectionately about all of their animals. "I think [bison] are beautiful animals. Just seeing them play, seeing them interact with each other, that's what I like the most," said Jarrod. But, the Starrs are keenly aware of the purpose of the bison at CVBR. Meat bison, as opposed to breeding stock, are all given food names like "Extra Cheese" and "Pepperoni."

Now, new challenges are replacing the beginner's challenges. CVBR cannot keep up with increasing demand for bison meat. As soon as finances will allow it, the Starrs want to grow the herd to 30 bison. When they first started, they could buy even a large bison for $600, but now a six-month old calf can cost about $1,500. These calves require additional investments of feed, water, care, and processing, giving a final cost of at least $2,000 per animal. With prices so high, Carie and Jarrod have decided to transition into raising breeding stock. "That way we know how they are from start to finish," said Carie.

"[We're] always trying to figure out how to make the farm make money," said Carie. Carie taught a farm camp last year and this season, they are diversifying with a Community Supported Agriculture (CSA) program with vegetable and berry shares, as well as concentrating on other animals like their heritage turkeys and chickens. Fortunately, they have been able to avoid taking out loans.

They primarily sell their bison meat directly to customers on-farm, but they have also sold their meat at farmers' markets. Now Jarrod works a part-time job off the farm, but the couple is optimistic that eventually they'll be able to find the right mix of farm revenue, allowing him to work on the farm full-time.

*This is the first in a four part series about Ohio's beginning farmers. The full-length version of this article and many more beautiful photos are available at http://*www.oeffa.org/news/?page_id=715.

Molly Anderson is a recent graduate who became passionate about sustainable agriculture during a five month apprenticeship with Smaller Footprint Farms in Yellow Springs. She can be reached at andersonmly@gmail.com.

photo: Carie and Jarrod Starr

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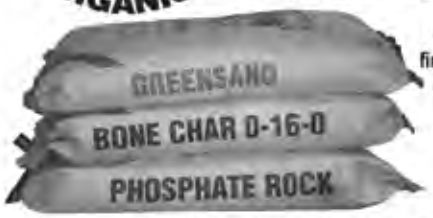

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OEFFA Launches New Policy Committee

This year OEFFA launched its new Policy and Advocacy Committee after receiving a grant to expand our policy work, including the hiring of a full-time organizer. The committee, comprised of a select group of members who are responsible for helping to guide OEFFA's state and federal policy program, will oversee three working groups: (1) Anti-Fracking (2) Anti-GE (genetic engineering) and (3) Sustainable Farm Bill.

In addition to overseeing the progress of the working groups, the primary role of the committee will be to set annual priorities for the policy program and to evaluate program implementation and results. The committee will also explore and respond to other important issues that fall outside of the scope of the working groups.

Working Groups
During a planning meeting in January, 16 OEFFA members from across the state gathered to determine this year's policy priorities. After much discussion and a plethora of ideas, fracking, GMOs, and Farm Bill were the clear frontrunners. Working groups are now meeting to develop and implement campaigns.

Sustainable Farm Bill
This year, OEFFA will continue to work with members to contact and meet with legislators about Farm Bill programs and annual appropriations that are the most important to small-scale and organic farmers in Ohio. OEFFA is also working in coalition with other Ohio organizations that are interested in a more sustainable food and farming bill. For more information about the Farm Bill, see pg. 15.

Anti-Fracking
During the past year, eastern Ohio has been significantly impacted by the oil and gas boom. Many farmers and landowners are being asked to sign leases, are already locked into leases, or are surrounded by land that is leased. Water and soil contamination, air and noise pollution, traffic congestion and road wear, and associated health risks to humans and livestock are just some of the potential risks that are drawing concern from OEFFA members.

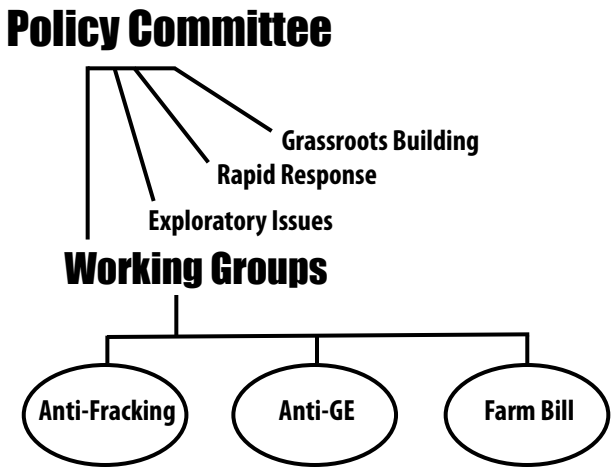
Because so little is known about the effects of fracking, OEFFA supports a moratorium on both production and injection wells. More regulation of the industry is also necessary. OEFFA is working to require the state to provide detailed information about the chemicals used; close the federal Halliburton loopholes that exempt fracking from the Clean Water Act, Safe Drinking Water Act, and other federal laws, and increase the opportunity for public involvement in the permitting process. By increasing local control, Ohioans will have more opportunities to influence what is happening in their backyards.

To help raise the voices of farmers and food advocates, members will educate the public, collect petition signatures, and draw attention in the media.

Anti-GE
OEFFA is joining other plaintiffs in appealing a recent Federal District Court decision dismissing a case brought against Monsanto on behalf of OEFFA and 82 other organic farmers, seed growers, and agricultural organizations asking for court protection from being accused of patent infringement should they ever become contaminated by Monsanto's genetically engineered (GE) seed. For more information about the case, see pg. 1.

As the legal battle continues, OEFFA members can continue to build grassroots momentum here in Ohio by refusing to grow or consume GE foods, educating others, and demanding labeling of foods using GE ingredients..

Get Involved
The policy committee and the three working groups are dependent on membership participation. If you are interested in any of the work described above, please contact MacKenzie Bailey at (614) 421-2022 Ext. 208 or *mackenzie@oeffa.org*.



OEFFA Apprenticeship Program: Linking Green Thumbs with Green Hands

OEFFA encourages you to consider being part of our Farm Apprenticeship Program. Spring is an excellent time to consider listing your facility as a host farm. As a host farm, you will be gaining another set of hands to assist in production while educating the next generation of intentional growers. All apprentice applicants apply through OEFFA's online system and have demonstrated a genuine desire to engage in hands-on educational experience in sustainable farming.

To create an apprentice or host farm profile, go to *www.oeffa.org*. Host farms simply create a listing through the *Good Earth Guide*, then create a profile in the Apprenticeship Program, both of which have links on the home page. Apprentice applicants can create a profile through the "Apprenticeship Program" link, and approved profiles will be posted for viewing only by registered host farms. Contact Michelle Gregg at (614) 421-2022 Ext. 204 or *michelle@oeffa.org* for assistance or to find out more.

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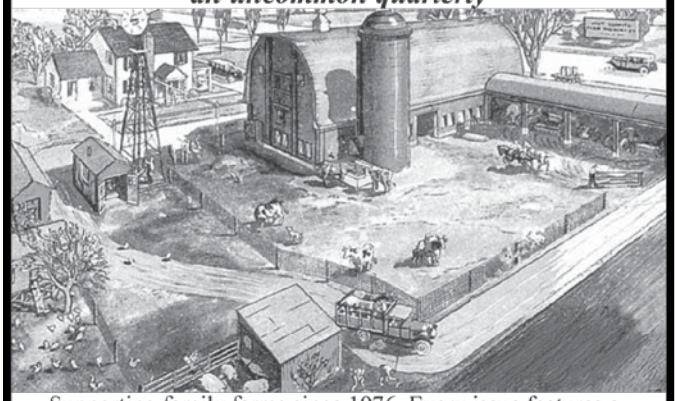

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Thanks to everyone who turned in their evaluation form after February's conference! We value your feedback and will use the comments and ideas to help us plan for next year.

Completed evaluations were entered into a prize drawing.
This year's winners are M. Salomon Jost and Donna Eisenstat.
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ATTRA Funding Restored
Federal funding for the National Sustainable Agriculture Information Service (ATTRA), a project of the National Center for Appropriate Technology (NCAT), has been restored, after being cut in 2011. Since 1987, ATTRA has been a leading resource for information on sustainable agriculture, providing technical assistance to farmers. "We are delighted to have federal funding restored for this critical program," said Kathleen Hadley, Executive Director of NCAT. "This achievement is the result of the help of many concerned agriculture producers who called or wrote their members of Congress in support of renewed funding."

USDA Changes Rules to Hasten GE Crop Approval
The U.S. Department of Agriculture (USDA) has announced rule changes which will speed up regulatory reviews of genetically engineered (GE) crops from Monsanto and other seed companies. To speed up the process, the USDA will invite public comments when seed developers file a petition for deregulation, rather than waiting until the end of the review. Additionally, Congress has increased the budget for the agency that conducts these reviews, the Animal and Plant Health Inspection Service (APHIS), from $13 million in 2011 to a record $18 million in 2012.

Value-Added Producer Grant Recipients Announced
The USDA has announced the recipients of $40.2 million in business development assistance funding through the Value-Added Producer Grant program. More than 298 recipients in 44 states will receive funding, including Tea Hills Poultry in Loudonville. Funds may be used for feasibility studies or business plans, marketing value-added agricultural products, and farm-based renewable energy projects.

Cunningham Energy Unable to Make Bonus Payments to Athens Landowners
Cunningham Energy missed a March 15 deadline to make signing bonus payments to about 500 landowners in Athens County who signed fracking leases with the company. Signing bonuses of between $1,250 and $2,500 per acre total more than $100 million. Without payment, the leases fail to take effect; the company is asking landowners to grant the company an extension until May 18.

FDA Bans Off-Label Cephalosporin Use in Animals
The FDA has issued an order banning some uses of cephalosporins in cattle, swine, and poultry in order to preserve the effectiveness of the antibiotic, which is used treat human pneumonia, soft tissue infections, and urinary tract and diabetic foot infections. The order bans cephalosporins from being used in animals at unapproved dose levels, frequencies, durations, or routes of administration; bans injecting the antibiotic into chicken eggs, and bans using cephalosporins for disease prevention in food-producing animals.

SNAP Redemptions at Farmers Markets Exceed $11 Million in 2011
In the past five years, the number of farmers markets and direct marketing farmers authorized to accept Supplemental Nutrition Assistance Program (SNAP) has increased by 360 percent. According to the USDA, there are now more than 2,400 farmers' markets and farmers authorized to accept SNAP. Between October 2010 and September 2011, more than $11,725,316 in SNAP benefits were redeemed at farmers markets, including $167,000 in Ohio.

State Investigation Reveals Earthquakes Cased by Injection Wells
An investigation by the Ohio Department of Natural Resources (ODNR) has revealed that a waste-water injection well induced the series of 12 earthquakes in Youngstown last year. As a result, Ohio regulators have announced new permitting rules for injection wells, which are used to store salt water and chemically-laced wastewater resulting from the fracking process. Among the requirements are mandates that injection well developers submit geological mapping and other data before drilling. Pressure and volume monitoring will be required, along with an automatic shutoff system if pressures exceed state limits. Additionally, injection well companies will be prohibited from drilling into ancient bedrock formations, like those in Youngstown. Researchers suspect the earthquakes were caused by wastewater seeping into permeable rock, which intersected with an unmapped fault line.

MOON Co-op Opens in Oxford
After 9 years of grassroots effort to create a cooperatively-own grocery store in Oxford, the ribbon cutting for the MOON Co-op Natural Foods Market was held in January. The store, a project of OEFFA's MOON chapter, already has 620 member-owners and will sell local milk, cheese, produce, meat, and other products.

USDA Plans to Close 5 Ohio FSA Offices
As a cost-cutting measure, the USDA has announced that it plans to close five Farm Service Agency (FSA) offices in Ohio: Carroll County will be consolidated with the Tuscarawas County FSA office, Clark County will be consolidated with Madison County, Meigs County will be consolidated with Gallia and Lawrence counties, Montgomery County will be consolidated with Preble County, and Perry County will be consolidated with the Fairfield County FSA office.

Kasich Appoints New Ohio Agriculture Director
Last fall, Governor Kasich announced that Ohio Department of Agriculture Director Jim Zehringer would become the new director of ODNR. On February 15, David Daniels was appointed Ohio Agriculture director. Daniels is a native of Greenfield, where he and his father managed Daniels Brothers Farm. He has served in the Ohio House of Representatives, the Ohio Senate, the Greenfield City Council, the Highland County Commission, and as Mayor of Greenfield.

USDA Approves Two New GE Crops
In December, APHIS approved the full deregulation of two more of Monsanto's GE crops, a soybean engineered with tolerance to glyphosate, the active ingredient in Roundup, and a drought tolerant corn. APHIS also announced assessments for two additional GE crops designed to withstand the systemic herbicide, 2,4-D, which is now being used as weeds become resistant to glyphosate.

Federal Egg Production Legislation Introduced, Support Divided
Legislation to provide uniform national standards for the housing and treatment of layers has been introduced in Congress, *the Egg Products Inspection Act Amendment* (HR 3798). The legislation is a result of an agreement between the Humane Society of the United States and the United Egg Producers, in an attempt to avoid state ballot initiatives. If passed, the bill would ban battery cages and double the space provided to layers, require cage enrichments, prohibit forced molting through starvation, and mandate new carton labeling. Despite this agreement, support for the bill is divided. The American Farm Bureau Federation, the National Farmers Union, the Humane Farming Association, and the Animal Welfare Institute are among those opposed to the bill.

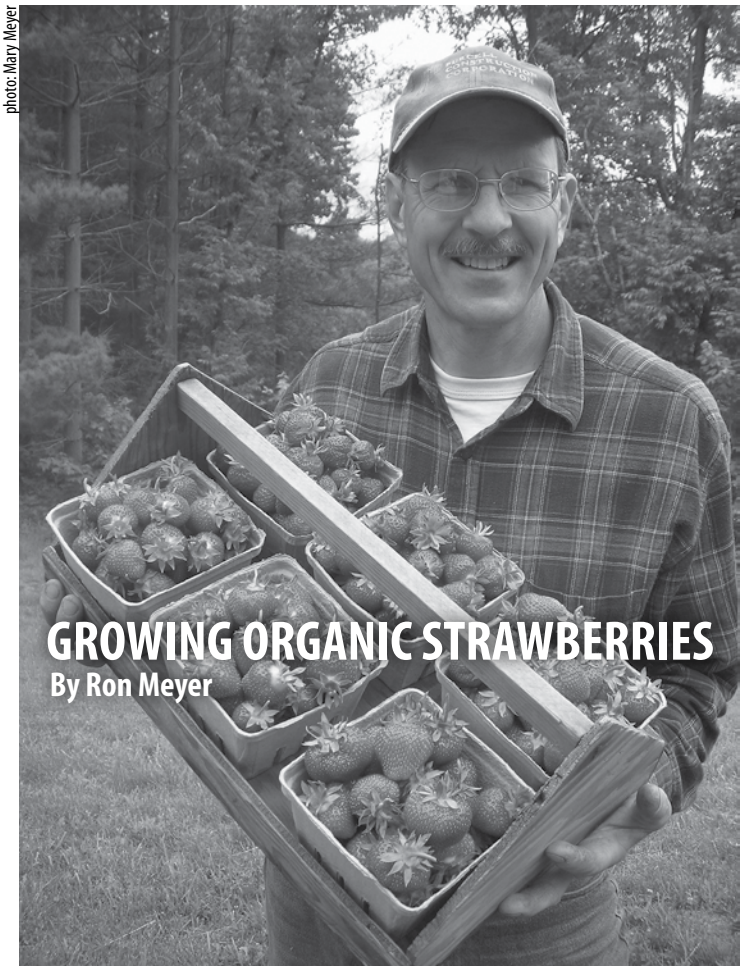


photo: Mary Meyer

GROWING ORGANIC STRAWBERRIES

By Ron Meyer

Raising strawberries has been part of my life for more than 35 years, since I was young and working with my dad. At Strawberry Hill Farm, we grow berries organically and have been certified with OEFFA since 2006.

Here I will share my system for growing organic strawberries. Other ways may work just as well, but I've settled on this after years of trial and error.

A key part of organic farming is building the health of the soil. Healthy soil grows healthy plants that produce more and resist both insect pests and diseases. We feed our soil with manure, compost, mulch, and cover crops. Crop rotation keeps the plants from depleting the soil of certain nutrients.

There are three basic aspects of strawberry production: planting, care, and harvest.

PLANTING includes soil preparation. For strawberries, slightly acidic soil is best. In the spring, we spread manure or compost, and then plow, disc, and till the soil. I like to make raised beds because our heavy clay soil holds a lot of moisture. Strawberry plants don't like "wet feet."

We purchase our strawberry plants from a nursery, ordering in the winter for spring planting. If certified organic plants are not available, we must get an affidavit that affirms the plants are not genetically modified and have not been treated with fungicide.

The two basic types of strawberries are June-bearing and everbearing. I like to plant June-bearing berries, since they produce a large crop at once and more berries overall. It's also important to choose disease-resistant varieties. Our current favorites are Allstar and Cabot, both mid-season berries. (Early berries are nice, but for us the risk of frosted blossoms and loss of fruit is too great.)

Plant as early as you can prepare the soil, following the directions that arrive with your plants. If your soil isn't ready when the plants arrive, keep them in a refrigerator for up to two weeks. When planting, I like to place 50 to 100 plants in a bucket with water. We space plants 2 feet apart, in rows 4 1/2 feet apart. Be sure the crown of the plant is at soil level, with the roots straight down.

CARE of strawberries involves weeding, cultivation, and disease and pest management. Our strawberry production is on a three-year cycle. In year one, we plant and remove blossoms, but do not harvest. Year two is the major harvest and year three produces a second, although less productive, harvest.

We hand weed and cultivate around the plants every two to four weeks, placing runners (extensions of the parent plant that can root and grow into mature plants) in the center of the row. This is important; it's a lot easier to get rid of weeds when they're small! Planting Japanese millet between rows can also help keep weeds down.

Ward off diseases by keeping plants healthy, which includes using raised beds to limit fungus problems. Insects and birds get some of the berries, but they have not been a major problem for us. Deer eating the plants during the winter are our biggest problem. Electric fencing can help, as well as a good farm dog and crop damage hunting permits.

For winter care, cover the plants with several inches of straw when the ground freezes, usually in late December or early January. This will keep the plants from "waking up" too early during winter thaws. Uncover the strawberry plants in early April, placing the straw between the rows as mulch.

HARVEST the berries close to the peak of ripeness. Handle them gently, cradling the berry with your fingers and snapping the stem with your thumbnail. As we pick, we separate good berries from the "seconds"—small, insect-damaged, or misshapen berries, which are used to make jam.

Keep the harvested berries in a shady, cool place. Sell them as soon as possible, preferably on the day of harvest. Strawberries will last longer if refrigerated, but we find that after refrigeration they will deteriorate quickly at room temperature. We sell our berries through our Community Supported Agriculture (CSA) program, through individual orders, and at the farmers' market. There's never a problem getting rid of our first quality strawberries. The berries are beautiful, delicious, and nutritious. People love them and will love you for providing them!

Ron and Mary Meyer and family have been growing strawberries for more than 35 years at Strawberry Hill Farm in Coshocton County. The farm also sells a wide variety of vegetables, fruit, herbs, chicken, beef, eggs, and value-added products through farmers' market and CSA sales. Ron can be reached at strawberryhillfarm1@gmail.com.

photo: Kate Cook

Companion Planting: Practical Art in the Garden

By Kate Cook

Companion planting is the idea that plants are active members in a garden. It is a synthesis of collective history between people and the plants we cultivate to feed ourselves. Companion planting can be used to lure pests away from more valuable crops and can be utilized to provide structural support and protection for delicate crops.

The "Three Sisters" is a classic example of ancient companion planting: corn planted with a pole-style bean and squash. These were staple foods for many Native American tribes. Contemporary research has shown that this grouping has inherent beneficial properties for the crops: the corn provides structural support for the beans; the beans fix nitrogen into the soil, and the squash's broad leaves and meandering vines provide protection to the root systems by slowing the loss of soil moisture and deters certain pests like deer (who dislike furry leaves) and raccoons (who dislike cover when feeding). This could be considered one of the earliest forms of Integrated Pest Management (IPM).

As a grower, I have utilized companion planting to maximize crop diversity and manage pest pressures within the growing environment. This method of planting requires a strong knowledge of the growth habits of all of the crops you work with. In order to find success with intercropping (planting different crops in close proximity to each other), plant placement decisions should be made to maximize the yield of the growing environment– adequate space for root and leaf systems, similar sun requirements, etc. A good first experiment with intercropping would be planting kohlrabi with beets. Both require similar environments to thrive, yet their root and leaf systems occupy different strata, and can therefore grow well together. When planning, special attention should be paid to the maintenance and harvesting requirements of the crops. For example, you would not want to have a crop that has little tolerance for root disturbances intercropped with one that benefits from multiple cultivations.

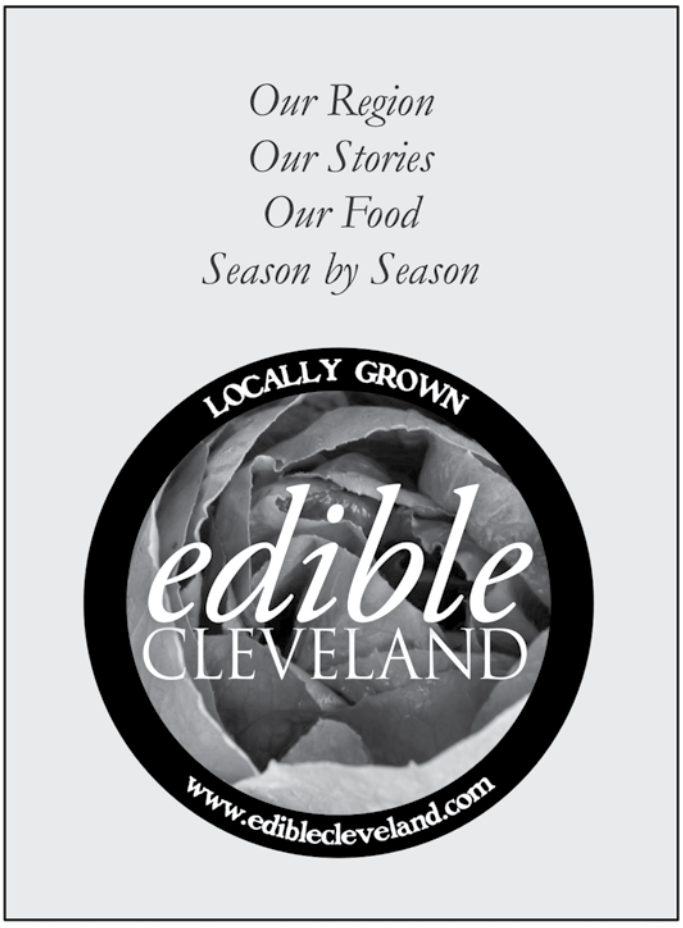
Two common applications of companion planting are Nurse Cropping and Trap Cropping. Nurse Cropping is the practice of deliberately planting a sensitive crop next to a hardy one. For example, planting fall carrots beneath mid to late season tomatoes allows the tomato foliage to create shade, moderating soil temperature and slowing soil moisture loss, which aides in the carrot's germination and early growth stages.

Trap Cropping is the deliberate planting of one crop to lure pests away from another. For example, planting arugula will draw flea beetles away from eggplant. Depending on the crop and the pest, at the peak of infestation, the trap crop is destroyed to significantly decrease the population of the target pest. In trap cropping scenarios, or when using companions like strong-smelling culinary herbs to help deter pests, it is extremely helpful to have a solid understanding of the pest's lifecycle.

There are many available texts on the subject, and I have found most are in agreement regarding beneficial pairings and inhibitors. Inhibitors are plant pairings where one crop can "turn off" another. For example, alliums tend to inhibit the growth of legumes, so these two families should not be intercropped, and care should be taken when planning crop rotations.

Experimentation, observation, and good record keeping are integral to utilizing this growing method to its full potential. It is important to understand that a pairing that worked one year may not the next, and that there is no "silver bullet" when it comes to IPM. I encourage you to try a simple pairing this season. I think you will find it a beautiful and useful addition to your gardens.

Kate Cook is the garden manager for Carriage House Farm, a registered century farm in Hamilton County. Kate is a certified master rain gardener, and has been joyfully gardening for most of her life. For more information about Carriage House Farm, go to http://www.carriagehousefarmllc.com.



MAKING SENSE OF
THE NATIONAL ORGANIC PROGRAM
NATIONAL ORGANIC PROGRAM (NOP) REGULATIONS

By Lexie Stoia

A series where OEFFA staff answers frequently asked questions about the National Organic Program (NOP) regulations and offers suggestions for working within the regulations.

U.S./Europe Organic Equivalency Agreement

On February 15, Deputy Secretary Kathleen Merrigan of the U.S. Department of Agriculture (USDA) and European Commissioner Dacian Ciolos of the European Union (EU) signed an organic equivalency agreement. Under the agreement, which goes into effect June 1, 2012, organic products produced or processed in the U.S. and certified to the NOP standards may be marketed as organic in the EU. Likewise, products produced or processed in the EU and certified to the EU standards can be marketed as organic in the U.S. Since the EU and U.S. are the two largest markets in the world for organic food, the signing of this equivalency agreement is important news for organic growers and processors.

What does the equivalency agreement mean for the organic industry?
This will open the door to new markets for organic growers and processors without changes to the NOP standards. Equivalency essentially means, "While our organic regulations are different in the details, we can say they are similar enough to be fundamentally equivalent." The U.S. already has an equivalency agreement with Canada and similar arrangements with Japan and Taiwan.

What is the current requirement to ship to the EU (until June 1)?
Currently, a grower or processor needs to receive a separate EU organic certificate in order to market their product as organic in the EU. They must use a certification agency who is "ISO-65 compliant." This translates into additional paperwork, fees, and a longer inspection, in addition to the complexity of trying to comply with two different standards.

Will my annual NOP inspection change if I decide to ship product to the EU?
The only changes will be with regard to critical variances. A critical variance is a difference between the NOP and EU standards substantial enough to require additional attention. If you have fruit trees, your inspector will ask you one additional question during your inspection: "Have the antibiotics tetracycline and streptomycin been used to control fire blight in your apples and pears?" This is because the use of antibiotics to control fire blight is a critical variance. For producers shipping from the EU to the U.S., the critical variance is that no antibiotics have been administered to animals (the EU standards are more lenient with respect to antibiotics and livestock than the U.S. standards).

If I am USDA NOP certified organic, what will I need to do to ship to the EU? Do I need something special on my organic certificate?
You will need to contact the OEFFA office for an export certificate. OEFFA will verify that no antibiotics were used in fire blight control for apples and pears, if applicable, then sign the export certificate and provide you with two copies. Your NOP organic certificate will remain as is.

How much will the service cost per shipment?
The current export certificate fee for OEFFA is $50 per shipment.

What about labeling?
If you are selling packaged retail products, you will need to comply with the EU's labeling requirements. The EU does not have the "100% Organic" and "Made With Organic [Ingredients/Food Groups]" categories of labeling. You can find more information at: *http://ec.europa.eu/agriculture/organic/eu-policy/legislation_en#regulation*.

*For more information about the U.S./EU organic equivalency agreement, visit the USDA NOP website (http://*www.ams.usda.gov/nop*/) and click on "View all National Organic Program Announcements." The Organic Trade Association also has information on their website at http://*www.ota.com.

WHAT YOU HAD TO SAY

"The conference was fabulous! I am so inspired to begin switching from renting our farm to growing produce organically. . . Thank you to all who put in the hard work to make the event so successful. Everything was so organized, it made it easy for a first timer to get around. . . I feel this experience is going to change my life. Many blessings to all of you!" — Gail, Warren Co.

"The last newsletter was one of the best I've ever read (and I do read them religiously)."—Mike, Delaware Co.

"Thanks again for another inspiring conference. Your preparations and organizing efforts were superb and recognized by the attendees I've talked with since. As in the past, the full fruits of the conference will evolve for all of us over years to come."—John, Licking Co.

"A big thank you to all who put the conference together. We came home inspired." — Debbie, Clermont Co.

"The professionalism, responsiveness, and organization of OEFFA and the certification staff has continually improved over the past 10 years. [We've] been certified organic since 2002 and I am completely satisfied with the service OEFFA provides, from certification to education and the annual conference. Thank you." —Val, Franklin Co.

"KUDOS to ALL involved and to your leadership in a GREAT OEFFA Conference! The sessions/speakers/topics were so timely and good for us "old" farmers AND for. . . students. You struck a good balance for all attendees. The facility was great, the food excellent, the set-up efficient and comfortable. THANKS for all you do!" — Kate, Knox Co.

ORGANIC NEWS

NOP Final Rule Amends National List
The National Organic Program (NOP) published a final rule in the Federal Register February 14 to amend the use of various materials in organic crop production and processing. The rule, effective March 15, allows the use of four new substances in the production or processing of organic products: microcrystalline cheesewax used to hold moisture in logs growing organic mushrooms; acidified sodium chlorite used to sanitize food and food contact surfaces, and non-organic dried orange pulp and non-organic Pacific kombu seaweed (both in multi-ingredient organic products) if organic versions are unavailable in sufficient quantities. Meanwhile, the rule prohibits the use of bleached non-organic lecithin, and clarifies an allowance for de-oiled non-organic unbleached lecithin in organic food processing if the organic form is not commercially available.

Arsenic Found in Organic Toddler Formula, Cereal Bars
Elevated levels of arsenic, a chemical linked to cancer, chronic diseases, and developmental effects, have been found in foods that list organic brown rice syrup (a common substitute for high fructose corn syrup in prepared organic foods) as a primary ingredient, according to a new study published in the journal, *Environmental Health Perspectives*.

Arsenic can contaminate soil and groundwater through the application of arsenic-based herbicides and insecticides that can stay in the soil long after use, and also is a naturally occurring element. Rice and other plants can extract the element from the soil.

While this study focused on organic food, the study's findings reflect a wider problem for all food production and the need for the U.S. Food and Drug Administration and U.S. Environmental Protection Agency to set regulatory limits on arsenic in our food supply.

"In fact, organic production practices are part of the solution to reducing the application of arsenic-laden herbicides, as well as toxic and persistent pesticides known to create health problems," said Christine Bushway of the Organic Trade Association. She added, "These applications are prohibited in organic agriculture."

Organic Grain Production Reduces Greenhouse Gas Emissions
Ongoing research at the U.S. Department of Agriculture's (USDA) Sustainable Agricultural Systems Lab shows that organic grain production reduces greenhouse gas emissions compared to chemical-intensive no-till and chisel-plow production systems. In fact, organic practices remove more greenhouse gases from the atmosphere than they contribute, while the other systems result in net increases.

New NOP Numbers Reveal Continued Growth in Organic Sector
The NOP has released an updated list of certified organic operations. In 2011, 17,673 organic farms and processing facilities in the U.S. were certified to the USDA organic standards. This is 478 more than in 2010, and a 240 percent increase since NOP's tracking began in 2002. In 2011, Ohio had 591 certified organic operations. Worldwide, there are now 28,779 certified organic operators across 133 countries.

Funding Available Through EQIP Organic Initiative

If you are a land owner interested in implementing conservation practices on your agricultural operation, you may benefit from speaking with a Natural Resources Conservation Service (NRCS) agent before you begin to invest in "remodeling" your land. Funding has been allocated by the U.S. Department of Agriculture (USDA) through a program called the Environmental Quality Incentives Program (EQIP) Organic Initiative specifically for land owners who are certified organic, organic by exemption, or transitioning to organic land management.

Through NRCS, funding is also available for hoop houses, which compensate land owners for a portion of expenses incurred in installing a hoop house on their property for season extension.

A contract with NRCS is required for funding. The contract must be secured before any construction or conservation practices are implemented, and the contract should outline precisely what will be done, how it is to be done, and the deadline for completion.

For more information about the EQIP Organic Initiative, go to *http://1.usa.gov/HWDYpE* For more information about contracts, contact the district conservationist at the NRCS office nearest you. To find your district conservationist, go to *http://1.usa.gov/HMXsOe*. If your NRCS representative needs information about organic standards or programs, please have them contact Michelle Gregg at (614) 421-2022 or *michelle@oeffa.org*.

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Senator Brown's Bill Will Strengthen Local and Organic Farming

By MacKenzie Bailey

Every five years the Farm Bill is up for renewal and 2012 happens to be one of those years. In 2011, Senator Sherrod Brown (D-OH) introduced legislation that was intended for full inclusion in the new Farm Bill. If adopted, the Local Farms, Food, and Jobs Act (S. 1773) will strengthen essential Farm Bill programs that support local and organic farming. The bill addresses production aggregation, processing, marketing, and distribution needs, and will also improve access to healthy food and direct retail markets.

The Local Farms, Food, and Jobs Act makes good economic sense. Continued investments in sustainable, small-scale, and organic agriculture will grow rural farming communities, create jobs, and promote healthy food production and access. For every two jobs created at a farmers' market, at least one other job in the local economy is created, according to the National Sustainable Agriculture Coalition. Sales at farmers markets and of organic products continue to grow: since 2000, the number of farmers markets in the U.S. has grown by 150 percent. Additionally, the Organic Farming Research Foundation reports that Ohio's organic sector has been growing 7.4 percent annually.

This bill will help to promote such trends in our agricultural sector. It will provide funding to improve essential programs such as Value-Added Producer Grants, the Conservation Stewardship Program, the Environmental Quality Incentives Program, the Local Marketing Promotion Program (formerly known as the Farmers Market Promotion Program), and the Specialty Crop Block Grant Program. Additionally, the bill will secure funding for the National Organic Certification Cost-Share Program and raise the maximum reimbursement per participant from $750 to $1,000. Last year, 251 Ohio farmers utilized these funds to help offset the costs of certification, or approximately 40 percent of all organic operations in the state.

Moreover, under this proposal, the Risk Management Agency would develop a whole farm revenue insurance product for diversified operations, including specialty crops and mixed grain/livestock or dairy operations. It will also eliminate the organic premium surcharge and complete the development of the organic price series. Improvements will be made to the Food Safety and Inspection Service for outreach and technical service to small and very small livestock processing plants. And the U.S. Department of Agriculture (USDA) would be directed to produce a report to Congress on additional steps that can be taken to better meet the needs of small poultry growers and processors.

The cost of the bill is modest compared to the positive impacts it will have on small and mid-sized farmers. The bill's investments will amount to less than one-sixth of one percent of the USDA's budget, yet will address the needs of a large and growing sector of American agriculture.

Congressman Chellie Pingree (D-ME) introduced the House version of the Local Farms, Food, and Jobs Act (H.R. 3286). In Ohio, Representatives Marcy Kaptur, Dennis Kucinich, and Marcia Fudge have all signed on as co-sponsors of this cost-effective, common-sense bill.

During the Super Committee process last year, the House and Senate Agriculture Committees attempted to include a complete Farm Bill proposal—a rushed processed that ultimately failed, which could have cut critical programs to small and mid-sized farmers. Farm Bill discussions continue this year, but because of the partisan climate in Congress, the process is at risk of being delayed. Food and farming organizations from across the country, including OEFFA and several other Ohio-based organizations, are coming together to urge Congress to pass a strong Farm Bill in 2012.

For more information about the bill go to http://sustainableagriculture.net/our-work/local-food-bill/. *To thank Senator Brown for his efforts, please call (888) 896-OHIO.*

OEFFA CONFERENCE LOCAL FOODS CHALLENGE

The meals at OEFFA's 2012 conference featured products from more than three dozen Ohio farms and businesses. To continue this effort, the OEFFA conference food committee is asking for active involvement from membership and friends. The committee needs volunteers to help to source items, address storage issues, investigate food preservation possibilities, and serve on the food committee. More farmers and businesses are sought to donate items for the conference meals. Items desired include greens, cabbage, green beans, kale (fresh or to freeze), and root vegetables, including beets.

We're asking folks to step up and help us grow this effort. Great ideas aren't enough—we need more participation! Contact food committee member Leah Rond at (740) 965-4524 or *lprond@gmail.com*.

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Scientific Proof That Organics Can Feed the World

By Jack "Jake" Trethewey

I am sure that most people reading this newsletter have heard someone say that organic farming will never be able to feed the world, that chemical farming and genetically engineered crops are needed to feed the world's growing population. And mainstream agribusiness proponents also like to say that any solution or change to the status quo must be "science-based," not just "feel good" ideas and policies.

Well folks, you can imagine my excitement when I discovered some new information as I attended a workshop at the Midwest Organic and Sustainable Education Service (MOSES) conference on nitrogen fertility management for organic cropping systems. The presentation concentrated on a three year trial comparing conventional and organically raised sweet corn and the results showed the organic corn produced the highest yield! The trial was conducted by researchers from the Department of Horticulture at the University of Wisconsin-Madison and the study, *The Feasibility of Organic Nutrient Management in Large-Scale Sweet Corn for Processing*, was published in the journal *HortTechnology*.

In fact, the organic trial fertility program used in the study that provided the highest yield was almost identical to what we use here at Maplestar Farm as presented at the most recent OEFFA conference.

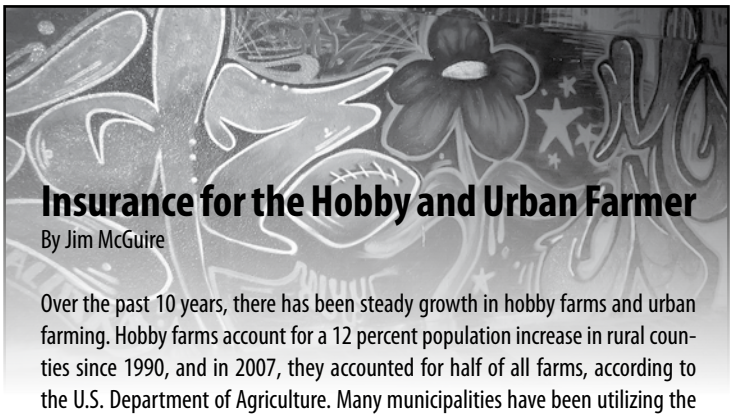
Not to get too deep into the details but, the main point of the fertility program for sweet corn centered around the side dress application of nitrogen during the growing season when the corn needs it most, at the five leaf and eight leaf stage. The total target rate of nitrogen was 150 pounds per acre. The study accounted for the nitrogen benefit from green manure (rye) as well as that of the starter fertilizer used. The balance of the nitrogen needed was applied as a side dress—Ammonium Nitrate 34-0-0 in the conventional plots and OMRI-approved Renaissance 11-0-0 in the organic plots. The result: over three years, the organic plot yielded 26.90 tons/acre of sweet corn, while the conventional plot yielded 26.48, showing organic agriculture can compete head to head with conventional production.

So the next time you hear someone tell you that organics just can't feed the world you can tell them it just ain't so and now you have the scientific proof to back it up.

Jack Trethewey grows certified organic garlic, sweet corn, tomatoes, and other vegetables at Maplestar Farm in Geauga County. He may be reached at maplestar@windstream.net.

Planning Underway for 2013 OEFFA Conference: Workshop Applications Available

We're taking suggestions and ideas for conference titles, workshop topics, and workshop and keynote presenters. If you'd like to be part of workshop, food, book table, raffle, or kids' conference planning, please let us know. Workshop applications are also available. Don't wait to apply if you want to be considered. Contact Renee Hunt at (614) 421-2022 Ext. 205 or *renee@oeffa.org*.



Insurance for the Hobby and Urban Farmer

By Jim McGuire

Over the past 10 years, there has been steady growth in hobby farms and urban farming. Hobby farms account for a 12 percent population increase in rural counties since 1990, and in 2007, they accounted for half of all farms, according to the U.S. Department of Agriculture. Many municipalities have been utilizing the strategy of leasing vacant lots for the use of community or private gardens.

If you are transitioning from home gardening or 4H activities to an expanded hobby farm that sells produce, pies, jams, jellies, cakes, eggs, poultry, meat, or other products, you need to review your current insurance coverage. If you are insured under a typical homeowner's policy you have a problem! Most homeowner's insurance policies include an exclusion for business and farming activities that effectively removes liability and property coverage from all activities and properties used in or damaged by activity originating from a home-based business, urban farm, or hobby farm.

There are three basic ways to insure a hobby farm or garden:

Endorsing Your Current Homeowner Policy

Farmer's comprehensive personal liability is similar to personal liability, but adapted to cover liability exposures peculiar to farming, such as damage caused by grazing animals, farm employees, and the sale of farm products.

A farmowner's personal liability endorsement covers a farmer's liability arising out of a collision between covered animals and a motor vehicle not owned by the insured or an employee of the insured on a public highway. Coverage under this endorsement does not extend to animals being transported.

Because there are specific qualifications, you should check with your agent to see if these endorsements are available through your current company, and to see if outbuildings and farm personal property will be covered.

General Liability Policy

For urban farmers, a general liability policy will cover your liability as the lessor of a plot of ground, any third party injury sustained from the operation of your plot, and the sale of the produce.

Farm Policy

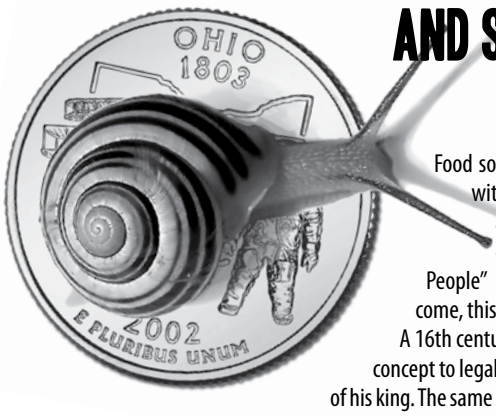
A farm policy is a blend of personal and business coverages that will cover your home, out-buildings, farm personal property, and livestock. It will also cover your liability, to include the sale of farm products, and the care of animals belonging to others.

Hobby farmers should keep their agents informed as to what they are doing. Talk with them about what your current activities are and what you intend to do in the future, in order to make sure your insurance coverage fits your needs and provides you with adequate financial security.

Jim McGuire works for Wichert Insurance in Perry County. He may be reached at webinfo@wichert.com.

SOVEREIGNTY, WHOLENESS, AND SLOW MONEY

By Filippo Ravalico



Food sovereignty resonates vibrantly with Slow Money's vision and action. But, what is sovereignty? Although "We the People" is as close as three words come, this is a tricky question to answer. A 16th century French scholar devised the concept to legally ground the absolute power of his king. The same concept is used today by components of a transnational movement advocating for food security and justice and challenging the corporate oligarchy that has reshaped world food systems and much else.

It is a particularly timely question too. The unprecedented amount of money in politics is accelerating the drift of our democratic institutions. Even where local food self-governance ordinances are tested from Maine to California, it is still much easier to buy and sell automatic rifles than raw milk.

The dizzying feeling that the world might be upside down is particularly vivid in the financial realm. Woody Tasch repeatedly hit on this during OEFFA's annual conference in Granville: even Wall Street insiders aren't buying the fairy tales anymore—they are abandoning ship. Some are doing it discreetly, withdrawing long-term savings from the global casino and reinvesting it into more productive, often local and sustainable, uses. Some are doing it with a bang, like the Goldman Sachs executive who recently resigned after 12 years of diligent employment telling the public that "the environment now is as toxic and destructive" as he has ever seen it.

If we resist the urge to be cynical or ironic about the mourning for a bygone culture of honesty and integrity in investment banking, we can wonder what a financial system built on relationships might look like. Even before entering into fiduciary or business relationships (where we play fair with our clients or workers, buyers or suppliers), what does integrity mean to us as citizens, consumers, and savers/investors?

To achieve a personal (private) and civic (public) wholeness that can powerfully reverberate throughout our communities we can no longer keep money and "love-truth-beauty-spirituality" in two separate boxes. We can no longer engage in short-term purchases and long-term investments with two separate mindsets and geographic or industry preferences.

Woody invites us to reflect on the concept of investment: "If you 'invest yourself' in something, you commit yourself fully, deeply, you enter into relation with that in which you are personally invested. But if you 'invest your money,' the whole process is reversed. Financial investing. . . is about anonymity, limited liability, liquidity, exit–pretty much the opposite of investing yourself in something."

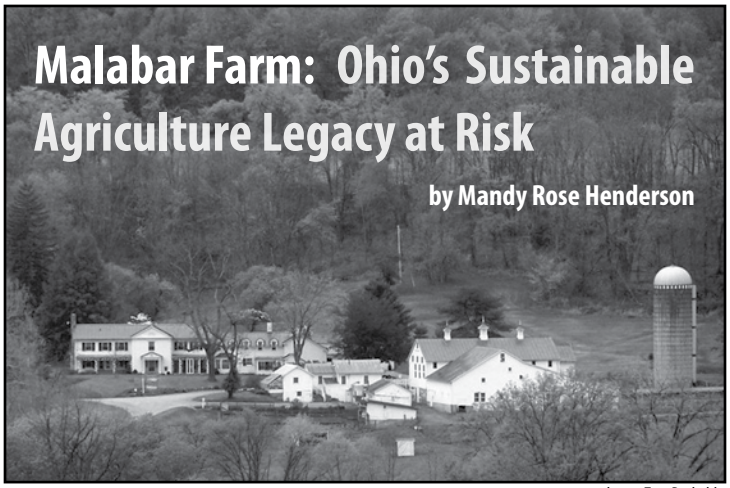
In its attempts to bridge this gap, Slow Money is also shaping a universally appealing notion of sovereignty: investing oneself in something one can wholly understand and engage with, taking full responsibility before and on behalf of her or his whole community.

Along with kindred initiatives, Slow Money is here to help, and needs your help, in making sustainable agriculture and food systems investment within reach of more people.

Filippo Ravalico is the coordinator of the recently launched Slow Money Ohio, one of 14 Slow Money chapters across the nation. Local groups and initiatives are forming and already at work to catalyze investments in Ohio food systems. For more information, including upcoming meetings, go to http://www.slowmoneyohio.org.

Malabar Farm: Ohio's Sustainable Agriculture Legacy at Risk

by Mandy Rose Henderson



photos: Tom Bachelder

Today, "organic" and "sustainable" are widely used concepts, and a growing number of Ohio farmers strive to farm in an ecologically responsible way. We owe this progress in part to Louis Bromfield, who pioneered many of today's conservation farming techniques after World War II. This Mansfield native thought that farming could heal Ohio's soil.

Bromfield was born to a long line of farmers, and farming was one of his great loves. He enrolled in Cornell University to study agriculture, but his plans were cut short by World War I, where he saw battle many times and was awarded the French Legion of Honor Medal for heroism. After the war he returned to the U.S. with his family, and began to work as a journalist, novelist, and screenwriter. He was a widely popular and prolific author and won the Pulitzer Prize in 1926 for his novel *Early Autumn*.

Around this time, Bromfield and his family left on vacation for France, and ended up staying for 13 years. European farming practices fascinated him because they were so different from those used by the majority of U.S. farmers. During his time abroad, Bromfield became the toast of the world's most forward-thinking, elite cultural circles, befriending artists like Edith Wharton and Gertrude Stein. But war in Europe eventually brought Bromfield back to his beloved Mansfield, Ohio. This time, he would remain for the rest of his life, and embark on his most dearly cherished project yet: Malabar Farm.

Nestled in the aptly named "Pleasant Valley" of rolling Richland County, Malabar Farm (named after India's Malabar Coast, the setting for one of Bromfield's novels) was a living laboratory for innovations in sustainable farming practices, like crop rotations, green manure, and conservation tillage.

The 1,000 acre farm, a recovering quilt of contiguous worn-out farms, was also a playground for the world's cultural elite. The "Big House" was a sprawling 33 room farmhouse that was constantly filled with visitors, family, and Bromfield's beloved Boxer dogs. It wasn't uncommon to see stars like Clark Gable, James Cagney, or Errol Flynn doing farm chores in exchange for room and board, and Malabar Farm's most storied event was the marriage of a young Lauren Bacall to Humphrey Bogart.

Louis Bromfield died in 1956, but his work has not been forgotten by writers and farmers such as Wendell Berry and Joel Salatin. Bromfield was awarded the Audubon Medal for Conservationism in 1952, and was inducted into the Ohio Agricultural Hall of Fame in 1980. The Ohio Department of Agriculture is headquartered in the Louis Bromfield Building in Reynoldsburg.

Today, Malabar Farm is an Ohio State Park. Many of our state parks are in a perilous financial condition, including Malabar Farm, Ohio's only working farm state park. Louis Bromfield's conservation farming techniques are still in use, but there is only funding for two full-time employees. Because of the farm's commitment to education, generations of urban schoolchildren have learned where their food comes from thanks to the free tours that Malabar Farm provides. The visitor center, Big House, trails, outbuildings, nearby cabins, and hostel are still open for tours, hiking, lodging, festivals, and barn dances, but the land and buildings need maintenance and investments that current funding cannot provide. Across from the farm, Malabar Farm Restaurant serves up classic French country-style cooking using the farm's produce and grass-fed meat, which is also seasonally available at an adjacent roadside stand and in the park's gift shop.

For more information about how you can support Malabar Farms and Bromfield's inspiring legacy of sustainable agriculture through donations or volunteering, go to http://*www.malabarfarm.org*, call (419) 892-2784, or write Malabar Farm Foundation, 4050 Bromfield Rd., Lucas, Ohio 44843.

Mandy Rose Henderson is a market gardener and freelance journalist that writes for Columbus Underground. She may be reached at babyandbrown@hotmail.com.

• Brochure and Display Materials Available •

Are you going to be at a farmers' market, festival, booth, farm stand, or other event? Help get the word out about OEFFA! Contact Lauren Ketcham at (614) 421-2022 Ext. 203 or *lauren@oeffa.org* to request free OEFFA materials, including brochures, farm tour programs, newsletters, and factsheets on organic production, genetically engineered food, fracking, eating locally, and more.

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Farm to Table
Savoring the Seasons
by Trish Mumme

Have a Spring Fling with Asparagus

April's warmth not only awakens the daffodil and tulip bulbs, but also the sleeping asparagus roots. The queen of spring vegetables, with its succulent spears, deserves royal treatment. Delicious simply lightly steamed (don't overcook!) and salted, asparagus pairs well with herbs, olive oil, rich cream, or succulent shiitake mushrooms, as in the following recipes.

Asparagus Mushroom Risotto

3 Tbs. olive oil
2 garlic cloves, minced
2 sm. or 1 lg. leek, sliced
1 med. onion
2 oz. ham, diced or slivered (optional)
4 oz. shiitake mushrooms, caps only, sliced in slivers
1 1/2 cups rice
1/2 cup white wine or sherry
2 1/4 cups chicken broth
1/2 tsp. thyme
1/2 tsp. black pepper
1 lb. asparagus trimmed and cut in 2 inch sticks
1 cup slivered Swiss or Italian blend cheese
1/2 cup grated Parmesan cheese

Sauté garlic, onions, and ham in olive oil in a skillet with a tight fitting lid. Add rice, stir, and cook 2 minutes. Add wine, broth, and seasonings. Cover and cook slowly 15 minutes. Add asparagus and 2-3 Tbs. water, if needed, and recover. When asparagus and rice are tender (about 5 more minutes), top with cheese, turn off heat and cover for a few minutes. Stir well just before serving.

Asparagus au Gratin

2 Tbs. butter
1 tsp. salt
2 Tbs. flour
2 cups milk (can use part cream)
1 cup shredded cheese
1 1/2 cups saltine cracker crumbs
3/4 chopped walnuts
1-1 1/2 pounds fresh trimmed asparagus

Plunge asparagus in boiling water and simmer 2 minutes. Drain. In a saucepan, melt butter; stir in flour and salt until smooth. Add milk gradually and continue cooking, stirring constantly, until sauce is slightly thickened. Add shredded cheese to the sauce. In a bowl, combine cracker crumbs and chopped walnuts. Into a buttered casserole dish, place a layer of asparagus, a layer of cracker mixture and a layer of the sauce. Repeat layers, using remaining ingredients. Bake at 375° until top is nicely browned, about 15 to 20 minutes.

Asian Asparagus

1 lb. fresh asparagus spears
2 Tbs. olive oil
1 lg. garlic clove, finely chopped
2 Tbs. grated fresh ginger
2 Tbs. soy sauce
Toasted almonds (optional)

Wash and prepare asparagus by snapping off the tough, white ends. Heat olive oil in skillet over medium high heat and sauté garlic for 1 to 2 minutes. Add asparagus and cook, stirring often, until asparagus is crisp-tender. Remove asparagus to serving plate. Add grated ginger and soy sauce to pan, stirring well, until heated through. Pour this sauce over asparagus, sprinkle with toasted almonds, and serve.

Growing and Preparing Kale

By Patricia A. West-Volland

With the early arrival of spring, I was anxious to put my hands in the garden soil. I am like a child opening a present when my seed order arrives, and it always includes several varieties of kale.

Often overlooked, kale is a nutritious, easy to grow, cool weather vegetable. It also is a great addition to the fall garden but bolts in the summer heat.

Kale is frost tolerant and should be planted as soon as the ground can be worked. Sow the seeds about 1 1/2 inches deep, about 1 inch apart in rows 18 inches apart, or broadcast in a bed. Kale prefers full sun. Thin the seedlings to 8 to 12 inches apart. Kale is a companion plant to bush beans, beets, cucumber, lettuce, celery, potato, and onions.

Harvest young kale leaves about 30 days after planting or 50 days for mature leaves. Leaves can be picked, allowing the bud to grow new leaves, or the entire plant can be harvested in one cutting. If grown as a fall crop, wait to harvest until the plants have been through a light frost to sweeten the taste.

Kale is a member of the brassica family and is classified by leaf form and texture. Scotch types have very curled and wrinkled leaves, Siberian types are flat with finely divided edges, Japanese kale is used for decorative purposes, and Lacinato has open strap-like blue-green leaves. Kale comes in many colors: pale yellow, red, blue-green, and black.

Heirloom seeds are available from many sources. Some heirloom kale seed varieties are Dwarf Blue Curled Scotch, Lacinato, Black Tuscan, Pentland Brig, Red Russian, Thousand Headed, Red Winter, Walking Stick, and Red Ruffles.

Kale is very high in beta carotene, vitamins K and C, lutein, calcium, potassium, and iron. It is a good source of fiber too. Kale can be blanched and frozen for winter use, or eaten fresh. Kale leaves are used in salads and stir-fries, mixed in soups, as a pizza topping, in pasta dishes, and steamed as a side dish. Kale chips are a creative, nutritious, low-calorie, and easy to make snack.

Kale Chips

1 bunch kale Olive oil Sea salt

Preheat oven to 350°. Line a cookie sheet with parchment paper. Remove center stem from kale leaves and tear into bite size pieces. Rinse and thoroughly dry leaves. Drizzle with olive oil and bake until edges are brown but not burnt, 10 to 15 minutes. Sprinkle with sea salt and serve. Best eaten while still warm.

Sautéed Kale

One large bunch of kale, rinsed well, but not dried
2-4 cloves garlic
3 Tbs. olive oil
1/4 cup water
Balsamic vinegar

In a large pot or skillet, sauté garlic in olive oil until soft. Add kale and water. Cover and let simmer about 5 minutes. Remove cover and let simmer until all water is evaporated. Add balsamic vinegar to taste.

Patricia A. West-Volland owns and operates Butternut Farms Retreat and Educational Center, a Bed and Breakfast in Muskingum County. She may be reached at rvolland@windstream.net.

RESOURCES

Books, Guides, and Reports

Mid-Tunnel Tutorial—The Ohio State University (OSU) Vegetable Production Systems Lab has developed a guide to installing gothic-framed "mid-sized" tunnels.

http://bit.ly/GDTBAH

Mentor-Intern Handbook—The Center for Integrated Agricultural Systems has released "Passing Along Farm Knowledge: A Mentor-Intern Handbook for Dairy and Livestock Farmers."

http://www.cias.wisc.edu/education-and-training/passing-along-farm-knowledge/

Fracking and Health Impacts Study—A new study, *Impacts of Gas Drilling on Human and Animal Health*, was published in the journal, *New Solutions*. Researchers interviewed livestock owners near gas drilling operations to explore which aspects of the drilling process may lead to health problems, describing the gas drilling boom as "an uncontrolled health experiment on an enormous scale."

http://bit.ly/Am6Y6m

AgrAbility Factsheets—OSU Extension's AgrAbility Program has released 15 new factsheets focused on injury prevention and helping farmers with chronic health problems.

http://bit.ly/GFCX47

Organic No-Till Bulletin—The Rodale Institute has recently released a technical bulletin that offers information and resources for implementing an organic no-till system.

http://bit.ly/GDCEUU

Farmer and Food Buyer Book—OSU's Agrosystems Management Program has released a new book designed for farmers and food buyers called *Ohio's Specialty Crops: A Boost to Food Service Menus*.

http://go.osu.edu/HSa

Local and Regional Food Compass and Report—The U.S. Department of Agriculture's (USDA) Know Your Farmer, Know Your Food initiative released an online multimedia Compass with maps, stories, pictures, and video about their support for local and regional food projects and successful producer, business, and community case studies.

http://www.usda.gov/KYFCompass

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Websites and Online Media

OEFFA Specialty Crop Webinars—Webinars from OEFFA and Countryside Conservancy's specialty crop series are available online. Titles include "Improving Efficiency on Your Organic Farm," "Building Mutually Profitable Relationships with Independent Chefs and Restaurateurs," "Advanced Weed Management Techniques," "A Systematic Approach for Increasing Fruit and Vegetable Quality on Your Farm," and "Effective Cover Cropping Systems for Specialty Crop Farms."

http://www.oeffa.org

New Plant Hardiness Zone Map—The USDA has released a new version of its Plant Hardiness Zone Map. The new map, which includes many new zone boundaries, also offers a "find your zone by ZIP code" function.

http://planthardiness.ars.usda.gov/PHZMWeb/

ATTRA Webinar Archives—The National Sustainable Agriculture Information Service's (ATTRA) video archive offers webinars on grass-finished beef, sheep and goat production, small grain production, hoop houses, and more.

https://attra.ncat.org/video/

Fracking Webinar—The OSU Climate Change Outreach Team's webinar, "Balancing the Economic Benefits with the Environmental Impacts of Shale Energy Development" compares the economic benefits of fracking to the environmental costs.

http://changingclimate.osu.edu/webinars/archives/2012-02-15/

Selling Food to Schools Webinar—OSU's Farm to School program has released a webinar, "Selling Local Foods to Schools" that includes information for farmers about marketing and distributing to schools.

http://farmtoschool.osu.edu/content/farmers.htm

Ohio Farmers Market Listings—OSU South Centers has compiled a directory of Ohio farmers' markets.

http://ohiofarmersmarkets.osu.edu/

National List of Organic Operations—The National Organic Program (NOP) has released an updated 2011 list of certified organic operations.

http://1.usa.gov/GDUA5P

Funding Opportunities

Conservation Reserve Program Expanded—New Conservation Reserve Program (CRP) initiatives have been announced that include a Highly Erodible Cropland Initiative, and funding for creating pollinator habitat and restoring wetland and grassland ecosystems. Land can be enrolled on a continuous basis through Farm Service Agency (FSA) county offices.

http://www.fsa.usda.gov/crp

On-Farm Energy Audits Initiative Expanded—The USDA has expanded support for on-farm energy audits through the Environmental Quality Incentives Program (EQIP) to provide technical and financial assistance for energy conservation. The deadline for submissions is June 1.

http://1.usa.gov/GDTJ30

Upcoming Events

Southwest OEFFA Chapter Meeting: How to Protect Our Agricultural Resources by Influencing Policy
Sunday, April 22—2 p.m.
Civic Garden Center
Cincinnati, OH
MacKenzie Bailey of OEFFA and Alison Auciello of Food and Water Watch will provide a Farm Bill update and discuss ways to influence federal, state, and local policy. Cost: Free. For more information, call (513) 984-0174 or email *sgodschalk@yahoo.com.*

Produce Safety Program for Farmers
Friday, April 27—1-4 p.m.
Ohio Agricultural Research and Development Center (OARDC) Fisher Auditorium
1680 Madison Ave., Wooster, OH
Instructors from OARDC and OSU Extension will present a program on preventing contamination on fruit and vegetable farms using Good Agricultural Practices (GAPs). Cost: $10. For more information, call (330) 202-3555 Ext.2918 or e-mail *kulhanek.5@osu.edu*.

Earthships 101: An In-Depth and Backstage Tour
Saturday, April 28—1-4 p.m.
Blue Rock Station
1190 Virginia Ridge Rd., Philo, OH
Tour Ohio's first Earthship and learn about the basics of Earthship design. Cost: $55. For more information, call (740) 674-4300 or go to *http://www.bluerockstation.com*.

Growing Small Fruit
Saturday, April 28—10 a.m.-12 p.m.
Kentucky Garden
Corner of W. 38th St. and Franklin Ave., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn about the cultivation and management of common small fruits including currants, raspberries, grapes, strawberries, and blueberries. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

OEFFA Athens Chapter Farm Tour, Meeting, and Potluck
Sunday, April 29—5 p.m.
Jackie O's Farm
4500 Angel Ridge Rd., Athens, OH
Tour the farm operated by Athens' only local brew pub, Jackie O's. A chapter meeting and potluck will follow. Bring a dish to share and dishware. Cost: Free. For more information, call (740) 517-1032 or email *starlineorganics@live.com*.

OEFFA Lake Effect Chapter Meeting
Monday, April 30— 7 p.m.
Lake County Soil and Water Conservation District
125 E. Erie St., Painesville, OH
The chapter will listen to excerpted 2012 conference recordings and plan the year's activities, including farm tours, potlucks, workshops and public events. Cost: Free. For more information, call (440) 255-6284 or email *joohio1@aol.com*.

Irrigation Strategies
Saturday, May 5—10 a.m.-12 p.m.
Kinsman Farm
Corner of E. 82nd St. and Higbee Ave., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn how to set up a drip system. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

Starting a Compost Pile
Thursday, May 10—6-8 p.m.
Kinsman Farm
Corner of E. 82nd St. and Higbee Ave., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn the basics about building a compost pile. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

Growing Food and Faith Training
Thursday, May 10 - Monday, May 14
Procter Camp and Conference Center
London, OH
Learn how to establish low-cost youth gardening programs that address poverty, hunger, and economic development. For more information, call (903) 267-6372 or email *ctokarz@diosohio.org*.

New Directions for Suburban Gardens: Urban Farming
Thursday, May 17—7-9 p.m.
Griswold Center
777 High St., Worthington, OH
Part of a Worthington Garden Club series, Columbus urban farmer Joseph Swain will share his experiences. Cost: Free. For more information, call (614) 842-6320.

Starting Your Farm Business
Tuesday, May 22—6-9 p.m.
Boston Store
1548 Boston Mills Rd., Peninsula, OH
This Countryside Conservancy course, taught by Meredith Poczontek of Gray Fox Farm, covers the steps in writing a business plan. Topics include sales and marketing, operations, management, and farm financials. Cost: $25. For more information, call (330) 657-2542 or go to *http://www.cvcountryside.org/farmers/farm-business-planning-workshops.php*.

Setting Up Your Chicken Yard
Wednesday, June 6—6-8 p.m.
Catholic Charities
7800 Detroit Ave., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn how to build a coop and care for chickens. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

Herding Dog Workshop
Saturday, June 16—10 a.m.-4:30 p.m.
Cota Run Dog Park
5270 County Rd. 25, Cardington, OH
Trainer Simon Wingard will lead a sheep-herding demonstration and general introduction to herding dogs. Cost: $35. Includes lunch. For more information, call (419) 768-2744 or email *tellus@cotafarms.com*.

Funding Your Farm Business
Tuesday, June 19—6-9 p.m.
Boston Store
1548 Boston Mills Rd., Peninsula, OH
This Countryside Conservancy course, taught by Meredith Poczontek of Gray Fox Farm, will discuss options for funding a farm business and developing budgets and financial statements. Cost: $25. For more information, call (330) 657-2542 or go to *http://www.cvcountryside.org/farmers/farm-business-planning-workshops.php.*

Organic Pest Control
Thursday, June 21—6-8 p.m.
R.G. Jones Community Garden
4580 W. 150th St., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn about best practices for organic insect control. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

Fall Planting
Saturday, July 21—10 a.m.-12 p.m.
New Hope Community Garden
3432 W. 65th St., Cleveland, OH
Part of OSU Extension's urban agriculture workshop series, learn about using cover crops and extending the growing season. Cost: Free. For more information, call (216) 429-8200 Ext. 249 or email *wright.1128@osu.edu*.

Land for Your Farm Business
Tuesday, July 24—6-9 p.m.
Boston Store
1548 Boston Mills Rd., Peninsula, OH
This Countryside Conservancy course, taught by Katie Myers-Griffith, will discuss ways to hold land in Ohio, including lease agreements, purchase options, and creative land tenure arrangements. Cost: $25. For more information, call (330) 657-2542 or go to *http://www.cvcountryside.org/farmers/farm-business-planning-workshops.php*.

Visit *www.oeffa.org* for more information on upcoming events and activities.

2012-2013 OEFFA BOARD ELECTIONS RESULTS

OEFFA board members were elected for the 2012-2013 term at the February membership business meeting, held during OEFFA's 33rd annual conference. The board, which is also comprised of chapter representatives, brings together the talents and commitments of farmers, restaurateurs, farmers' market managers, and consumers. The OEFFA Certification board is comprised of those members of the board who do not have holdings in any entity certified by OEFFA.

PRESIDENT: **DARREN MALHAME,** UPPER ARLINGTON

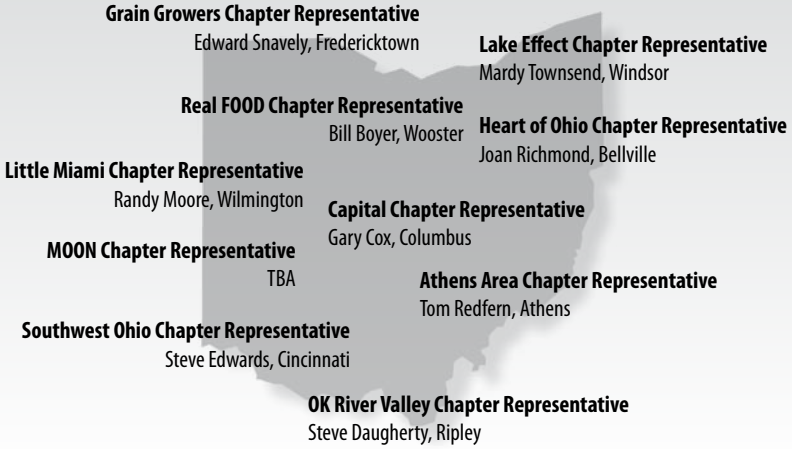
TREASURER: **JOHN SOWDER,** COLUMBUS

SECRETARY: **MARY IDA COMPTON,** CINCINNATI

MEMBER-AT-LARGE: **MIKE LAUGHLIN,** JOHNSTOWN

MEMBER-AT-LARGE: **CHARLIE FRYE,** SULLIVAN

MEMBER-AT-LARGE: **AMY BODIKER,** COLUMBUS



INSIDE OEFFA

OEFFA WELCOMES NEW STAFF:

LAURA ANGLIM

Laura Anglim has worked at many central Ohio farms: Wayward Seed Farm, Stratford Ecological Center, and Sunny Meadows Flower Farm. OEFFA Certification is happy to have her as a new Program Assistant. Laura earned her Bachelors from the Ohio State University and has experience with many area agricultural nonprofits.

JULIA BARTON

OEFFA Certification welcomes Julia Barton as a Crop Certification Specialist. She holds a Masters of Social Science from the Ohio State University, where she was part of the interdisciplinary graduate program in Rural Sociology. Julia is a familiar face around OEFFA as a volunteer on the OEFFA Kids' conference committee in 2012. She has worked at various farms in Ohio and Pennsylvania.

JULIE SHARP

OEFFA is excited to welcome Julie Sharp to the OEFFA staff. Julie has taken over bookkeeping and office manager duties.

Since September 2010, Julie has been a loyal OEFFA office volunteer, assisting with membership services duties. She has extensive experience managing quantitative data and a long history in sustainable agriculture non-profit work, including a prior position as program manager at the Minnesota Institute for Sustainable Agriculture.

GOODBYE AND GOOD LUCK LAURA!

OEFFA bids a fond farewell to Laura Wies, who has accepted a position as Horticultural Technician-Garden Crew Leader at the Seed Savers Exchange in Decorah, Iowa.

Laura's changing roles at OEFFA reflects the growth of the organization, her wide range of skills, and her contribution to where we are today. Originally brought on in November 2004 as the office administrator and membership coordinator, she became OEFFA's first education program director. OEFFA harnessed her expertise and extraordinary organizational skills when she shifted roles again in 2009 to special projects coordinator, serving as a key staff member for educational workshops and the annual conference. She has also been working for OEFFA certification as a file reviewer and as an organic crop inspector.

"I remember when Laura applied for her first position at OEFFA and stated in her cover letter that she was 'famously organized.' At the time I thought it must be an exaggeration, but at every task Laura has taken on she's shown me how wrong I was—and how right, as usual, she was! I can't overstate how much of OEFFA's success and growth in the last seven years can be attributed to Laura's talents—which extend well beyond being organized—and how fortunate the organization has been to have her as part of it," said Carol Goland, OEFFA's Executive Director.

Her attention to detail, knowledge of food and farming, dependability, and thoughtful insights will be missed. We all wish Laura the best of luck in Iowa!

OEFFA is in the process of assessing staffing needs and anticipates a job opening soon. A job announcement will be posted at www.oeffa.org *and on OEFFA Direct when it becomes available.*

WELCOME NEW OEFFA MEMBERS

as of 3/12/2012

BUSINESS

Noelle Celeste, *Edible Cleveland*
Kimberly Collett, Olive, *An Urban Dive*
Luke Ebner, *Permaganic Co.*
James Fullmer
James Green, *Green Leaf Supply Co.*
Dave Caldwell, Mark Heyes, Walter Novembre & James Hamilton, *Abigail House*
Doug Helser, *Warehouse Hydroponic Systems, LLC*
Kevin & Juanita Sue Hennis, *Cloverland Ag Service*
Richard Klossner & Robyn Nick, *WhiteWave Foods*
Caitlin Lahr & John Dornback, *Basi Italia*
John Mast-Finn, *Azoti, Inc.*
Lisa McKivergin, *Organic GreenFix*
Brad & Sue Morgan, *Morgan Composting, Inc.*
Orin Moyer, *The Fertrell Co.*
Stacy Peters, *O'Chocolate*
Colleen Yuhn, *The Greener Grocer*

NON-PROFITS

Kelly Barrett, *Cleveland Botanical Garden*
Patricia DeLotell, *Miami Valley School*
Monica Edgerton, *Denison University Student PEAS*
Carol Humphreys
Mary Hutten, *Lettuce Eat Well Farmers' Market*
Dianne Johnson, *USDA NRCS*

FAMILY FARM

Levi Beiler
Ryan & Stewart Alexander, *Alexander Farms*
John & Betsy Anderson, *Lambshire Polypays*
Jennifer Baughman
Nathan & Teri Bersee, *Bersee & Utz Heirloom Farm*
Tom, Ann, Lee & Bryn Bird, *Bird's Haven Farms*
Michael & Marci Blubaugh, *Amazing Graze Farm*
Michael Breymaier & Diana Pollock, *Maple Hill Farm*
Tina Brooks & PJ Creamer, *Hilltop Havens Farms*
Beth Buchanan & Bob Heath, *Creekside Gardens*
Christa Hein & Chris Byerly
Alicia Caulfield & Nathan Hosket, *Caulfield & Sons Cherith Farm*
Ron & Jenelle Clow
Matthew Cornelius
Kathy & David Dariano, *Wise Acres*
Amy Deeds & Scott Gowans, *Locust Shade Farm*
Sue Dood
Richard & Diana Dyer, *Dyer Family Farm*
Garth Fout, *Foutfolk Farm*
Joseph & Josephine Hamilton, *Living Water Foods*
David & Shari Harms, *Harms Farm*
Benjamin Hirt & RJ Sontag, *Clintonville Urban Rabbitry and Garden*
Melissa & Jim Holcomb, *Holcomb's Haven Homestead*
Timothy & Janice Hughes
Karmi James & Jeff Boni, *Paqarina Farm*
Missy & Wes Kroninger, *Root Down Acres*
Charles Locher, *Locher Farms*
Melissa & Aaron Miller, *Miller's Livestock*
Chuck Murray, *Murray Hill Farm*
Robert & Teresa Parsons
Eulace & Francine Rhoten, *E & F Gardens*
Don Schooner & Rebecca White-Schooner, *Schooner Farms*
David Shaffer, *Goat Feathers Farm*
Teddy & Kathy Shelton, *Wild Holly Farm*
Wendell & Rita Short, *Oberload*
Gregg & Beth Slutz, *White Pine Acres*
Christopher & Debbie Walker
Mary Willis, *Slaughter Farms*
Amanda Wilson & Brady Kirwan, *Wilson Family Farm*
Vernon Yoder

FAMILY

Heather & Matt Adelman
Molly & Julie Anderson
Seth & Havilah Angle
Kasey Cornelius
Pat Deering
Ellen & Amy Dienger
Donald & Julie Divelbiss
Carol Ann Fisher & Dan Baer
Sheila Fox
Kristan & Tara Guenterberg
Bruce & Suzanne Hendershot
Kathi Hinckley Vaughn & Jeff Vaughn
Charles & Vallery Hoy
Ellie Inglesi
Andrew & Catherine Jacobs
Mari Keating & Denis Mullaney
David & Mary Kirwin
Michiko & Bob Kissinger
Kay Korn & Karen Abney Korn
Jill & Robert Lintelman
Scott & Chaeli Moyer
Carolyn & Mike Odneal
Annette & Daniel Pancher
Corey Reid & Chad Kinsworthy
Mariano, Luisa & Tome Rios
Christy & Andrew Rosenthal
Margo & Dan Royer-Miller
Linda & Todd Snyder
Miriam & Tabitha Speaight
Susan Stebbins Collins
Amy & Vincent Stross
Virginia & Martin Terry
Jo, Kirk, & Caleb Tranchita
Han Tritico
Mark & Tara Williams
Ron & Brenda Williams

INDIVIDUAL

Dolores Adler
Jan Aguilar
Leigh Allardyce Nordin
Judith & John Allee
Maria Maupin Anderson
Steve Anderson
Troy Anderson
William Andrews
Vincent Andwan
James Armstrong & Joshua Calderone
Andrew Banacki
Kim Bayer
Michele Bertaux
Karen Blaha
Elaine Boaz
Yiscah Bracha
Pam Braden
Kathleen Bresnahan
Michael Brohard
Betty Brown
Janetta Burgess
Eric Burkland
Damon Burney
Colby Cardwell
Sharron Coeurvie
Lisa Daris
Diana Davis
Amy Deddens
Joseph Dewitt
Gail Dick
David Duane
Sean Eason
Sandra Engle
Brian Erchenbrecher
Thomas Evans
Kelly Ferry
Margaret Fitzpatrick
Nicole Foley
Evelyn Frolking
Valerie Garrett
Tonja Garwood
Cindy Gaver & Gwen Grogan
Gregory Gladman
Lesle Goodhart
Nancy Griffiths
Bonnie Hendricks
Diane Herman
Joel Hogle
Richard Holliday
Lisa Holman
Kristen Holtvoigt
Sarah Ann Huggins
Steve Hulett
Kristina Jenny
Shey Jin
Corbin Jones
Sean Jones
Betty Keppler
John King
Sandy King
Jeffrey Kish
Andrew Kohn
Ella Kopfman
Jacqueline Kowalski
Robert Krosky
Matt LaGrow
Subha Lembach
Janice Litterst
Dianne Louis
Kathleen Matheny
James Mavis
Laura McAllister
Ann McCulloh
Melissa McNeill
Ian Meske
Eileen Miller
Heather Moore
Linda Naylor
Jeffrey Noe
Christopher Nufrio
Trina Paulus
Adelia Peters
Susan Pope
Tim Price
Wade Reed
Sharon Reese
Mike Richards
Brittney Rigterink
Jennifer Rowe
Paul Rudecki
Jeanine Seabrook
Gail Shaw
Charles Shepherd
Rebekah Sherman
Rachael Smith
Joseph Svadlenka
Vicki Taylor
Megann Thomas
Mark Trapp
Pam Turrell
Beth Urban & Laura Lavid
Tammy Watkins
Devin Weller
Marsha Williams
Natalie Woodroofe
Judith Wright

STUDENT

Sarah & Brad Beldin
Marianthe Bickett & Justin Moore
Bill Brown
Analena Bruce & Remy Page
Dawn Busalacchi
Chris Cree
Amber & Adam Darst
Philip DeSenze
Kristen Giesting
Joe Gliatta
Ruby Hamm
Lance Hoffman
Jessy & Jeremy Keim
Margaret Livisay
Anthony Micheal
Chelsea Ostrow
Brok Plymale
Nadine Reece
Kelly Reid
Erin Richardson
Mary Beth Robinson
April Schwendeman
David Brian Smith
Brittney Vajen

UN-CLASSIFIED ADS

For Sale: Stanchions: 8 complete, 2 for parts. $75 for lot or $10 each. 6 ft. sickle bar McCormack-Deering mower, ground driven, short steel tongue, field ready. $500. Square hay bales, mixed grass/legume, chemical-free. $3-4 each. Call John in Licking Co. at (740) 927-8268.

For Sale: Troy-Bilt PTO Chipper/Shredder for PTO Horse Rototiller; seldom used; VGC. $75. Contact Marilyn in Champaign Co. at (937) 484-6988 or *mwelker@ctcn.net*.

For Sale: Misc. vegetable farm equipment, including Allis Chalmers G tractors, Stanhay seeder, walk-in cooler, IHC refrigerated delivery truck, picking crates, etc. See descriptions and pictures at *http://www.bluebirdhills.com*. Contact Tim in Clark Co. at *bluebirdhills@voyager.net*.

For Sale: 2 new 55 gallon drums of OMRI-listed Schafer Liquid Fish. $150 each. Call Dale (former dealer) in Greene Co. at (937) 372-7411.

For Sale: Baldrige Hybrids yellow non-GMO field corn grown organically in seven years fallow ground. 50 lb bags. $10.50 each. Call Megann in Augusta, KY at (606) 402-0442.

Farmers Wanted: A farmer manager and farm hands are wanted to work at Bluebird Farm, a 4 acre OEFFA certified organic vegetable farm, with free-range hens. Employees will experience all aspects of vegetable farming, from soil health and seed germination to harvest and market sales. Contact Mick in Harrison Co. at (740) 945-0217.

Now Hiring: Miami Oxford Organic Network (MOON) Market in Oxford seeks a general manager for its recently-opened 3,000 square-foot store. For more information, go to *http://www.mooncoop.coop*. Please submit a cover letter, resumé, and three references to Charles Ganelin at *cxg@mooncoop.coop* with the subject "MOON GM Application."

Need Advice? Ask a Farmer!

OEFFA's Farmer Information Network is an information network that connects individuals with specific questions about sustainable and organic food production and marketing with experienced farmers who have the answers. To ask a question of a fellow farmer, or to volunteer to be a part of the network, contact Michelle Gregg at (614) 421-2022 Ext. 204 or *michelle@oeffa.org*.

Ohio Ecological Food and Farm Association
41 Croswell Rd., Columbus, Ohio 43214

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2012 *Good Earth Guide*:

Request Your Print Copy by May 10

Later this spring, we will be producing the print version of OEFFA's 2012 *Good Earth Guide*, a directory of OEFFA member farms and businesses. In 2011, the 60 page guide included information on more than 300 farms and businesses that sell directly to the public, including more than 150 certified organic farms and businesses and more than 70 community supported agriculture (CSA) programs.

The directory identifies sources for locally grown vegetables; fruits; herbs; honey; maple syrup; dairy products; grass-fed beef, pork, and lab; free-range chicken and eggs; fiber; flour and grains; cut flowers; plants; hay and straw; seed and feed, and other local farm products.

Each listing includes name and contact information, products sold, a farm or business description, and whether the farm or business is certified organic. The online version also includes locations and maps where products are sold.

To help save paper and resources, and because an increasing number of members choose to use the online version, **we will only be distributing the *Good Earth Guide* to our members that request a copy**.

To request a print copy, fill out the provided form and mail it to OEFFA, 41 Croswell Rd., Columbus, OH 43214 or send an email (Subject Line: *Good Earth Guide*) to *oeffa@oeffa.org* **no later than Thursday, May 10.** Be sure to include your name and address. One copy per membership.

If you have any questions, please call (614) 421-2022 or email *oeffa@oeffa.org*.

2012 *Good Earth Guide*

☑ Yes, I am a current member and want a print copy of the 2012 *Good Earth Guide*!

Member Name: _____

Mailing Address: _____

_____

_____

Mail to: OEFFA GEG, 41 Croswell Rd., Columbus, OH 43214 by May 10.